

Butlers

CHOCOLATE EXPERIENCE

Butlers Chocolate Cookery Class

Ireland's favourite luxury chocolatier, Butlers Chocolates invites you to spend 2.5 hours in chocolate heaven!



☀️ See how to create exquisite chocolate delights as you learn the essential techniques of cooking with chocolate with Ballymaloe trained chef and demonstrator, Ruth Wassel

☀️ Watch an up close demonstration of 8-9 signature chocolate recipes including;

Ultimate Chocolate Puddings

Chocolate Biscuit Nut Crunch

White Chocolate Ganache Mousse

☀️ Discover the taste and attributes of different types of chocolate

☀️ Enjoy tastings of everything made during the demonstration with a refreshing glass of Prosecco

☀️ Take home easy step by step instructions to recreate the easy chocolate baking and chilled dessert recipes at home

☀️ Enjoy a 10% discount on all chocolate supplies purchased on the day

DO YOU Love? COOKING WITH CHOCOLATE?

PRICE:

Butlers Chocolate Cookery Class is €40 per person and lasts for 2.5 hours. This includes the cookery demonstration, a glass of prosecco/hot beverage of your choice, plenty of chocolate tasting and recipes to take home.

WHAT DO YOU NEED TO BRING?

We will supply an apron, utensils and recipes, so all you need to bring is your passion for chocolate and your taste buds!

HOW TO BOOK:

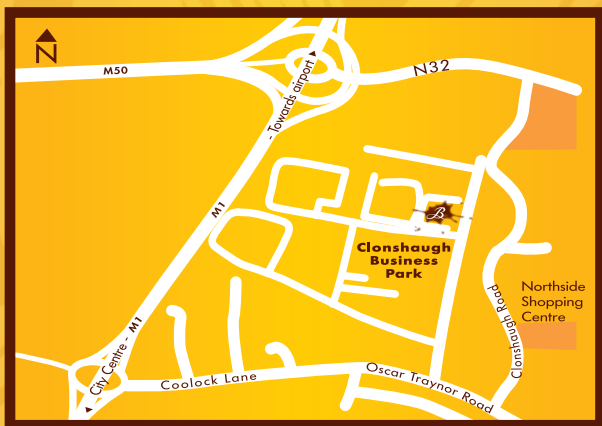
We are now taking bookings for the first in our autumn class series:

Thursday (evening)	September 6th	7pm - 9pm
Tuesday (morning)	September 18th	10am - 12.30pm
Saturday (afternoon)	October 6th	1pm - 3pm

Please call us on 01 6710599 or email us on experience@butlers.ie to make a booking

HOW DO YOU GET TO BUTLERS CHOCOLATES?

We are located in Clonshaugh Business Park, just 6Km from Dublin city centre and close to the M50/M1 junction. It is easy to get to Butlers Chocolates using public transport or by car, there is plenty of complimentary onsite parking and the building is fully accessible.



See www.butlerschocolates.com/chocolateexperience for directions.